






PATE D'AMANDES ET DE NOISETTES A FAIBLE VALEUR CALORIFIQUE

Patent number: FR2384461
Publication date: 1978-10-20
Inventor: SAMMET GERD
Applicant: SPECIAL FOOD CORP (LI)
Classification:
- international: A23L1/36; A21D13/08; A23G3/00
- european: A23G3/00K, A23L1/36D
Application number: FR19780008832 19780320
Priority number(s): DE19772712269 19770321

Also published as:

 LU79246 (A)
 DE2712269 (A1)
 CH631326 (A5)
 BE864949 (A)
 IT1105254 (B)

Abstract of FR2384461

The composition contains, beside almonds and/or hazelnuts, sugar and water and 5-65% of soya from which the alkaloids have been removed (in the fresh state) and which has been allowed to swell with an addition of water, the soya being in the form of fine or coarse flour or crushed or whole beans. For the preparation, the soya is first allowed to swell in at least 10% of water at a temperature of between 10 DEG C and 60 DEG C. This composition is suitable, inter alia, for filling confectionery. Such confectionery is particularly suitable for diabetics, but also for other consumers who depend on a low-carbohydrate diet, but of course they can also be consumed advantageously by other consumers.

Data supplied from the **esp@cenet** database - Worldwide